

TO START

SMOKED DUCK

smoked duck breast, black pudding, textures of red cabbage, pea jelly, rose water cracker

CELERIAC PANNA COTTA

celeriac panna cotta, smoked cauliflower purée, pickled cauliflower, red pepper gel, toasted pine nuts, black baby corn

PORK RILLETTE

pork rilette, british apple purée, confit sweet potato, sepla cracker, black olive dust

BLT VELVET SOUP

crisp bacon lardons, lettuce purée, tomato velouté with semi-dried cherry tomatoes

GIN-INFUSED SALMON & BEETROOT

home-cured salmon, parsley mayonnaise, garden beetroot, salmon crackling, yorkshire gin and tonic ice

MAIN COURSE

SIMONSTONE LAMB CANON

spring lamb canon, sweetbreads, wild garlic purée, wild mushrooms, port jus, black olive crumb

YORKSHIRE CHICKEN

saffron potato, shallots, squash and chili purée, fresh peas

RED PEPPER POLENTA

salsa verdi, soy beans, braised chicory, red cabbage purée, kohlrabi, dried plantain

SEA TROUT

parsnip risotto, green british apple, almond and fresh horseradish cream, celery

GUINEA FOWL

slow-bathed guinea fowl, houmous, purple carrot, carrot purée, jus gras

FOR DESSERT

CHOCOLATE BROWNIE

banana & yuzu ice cream, salted peanut, dulce de leche, dehydrated gold chocolate

STRAWBERRY SOUP

northern-bloc vanilla bourbon ice cream, crumb

MOJITO MOUSSE

lime jelly, dehydrated lime sponge, crystallised garden mint leaves

INVERTED MALIBU CHEESECAKE

mango puree, toasted almond crumb, mango gel, shaved coconut

CARROT CAKE

sweet carrot coulis, bay leaf anglaise, walnut truffle and pineapple, compote, lemon cream cheese



Our menu is designed to showcase the very best in truly local and genuinely seasonal ingredients that reflect a real taste of the Yorkshire Dales. Please ask us about provenance.